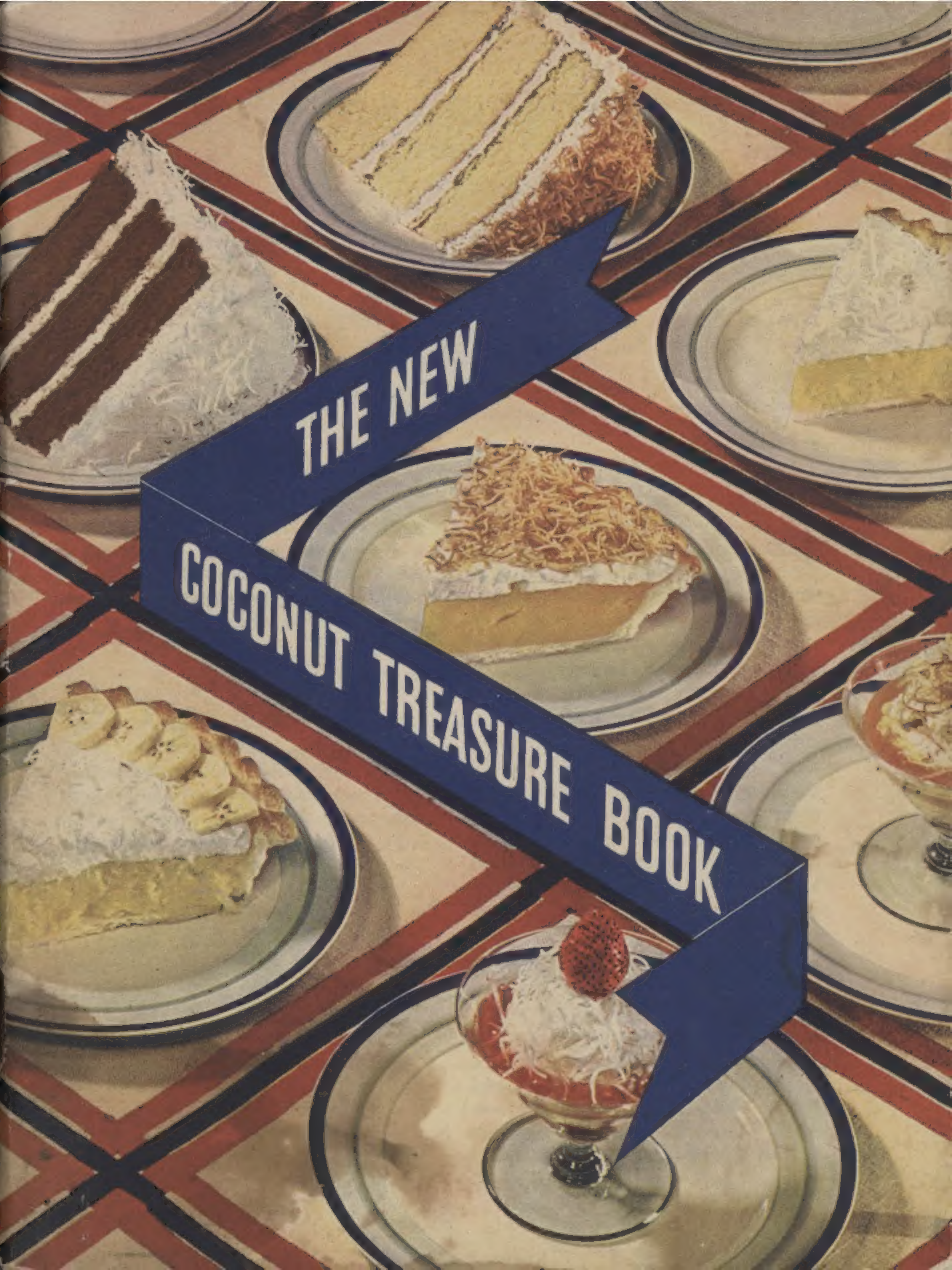
THE NEW
COCONUT TREASURE BOOK

Adventuring with Coconut

IF YOU had been the wife of a clipper ship captain, in the old days, you might have known the thrill of *discovering* coconut! Of having your husband bring you home one of those big brown coconuts that he saw natives in the tropics using for food. Of having him hack it open. Of having a taste of its sweet, tropic-flavored milk. Of munching a bit of the snowy meat. And—thrill of thrills—discovering that shredded bits of it, tossed on a white-frosted cake, made an entirely *new* delicacy. One so good that everyone who tasted it could talk of nothing else for days.

But you live in another age. And isn't it grand that you, too, can have your coconut adventures? Just turn the pages of this book, and discover a whole world of new good things to put before your family and friends. You'll find new coconut pies and cakes and tarts—wonderful new quick desserts — candies — special occasion ideas.

Begin today, on *your* coconut adventuring. And rejoice in coconut that the clipper ship era would have marvelled at—coconut shredded and ready—meaty and tender—for whatever treat you elect to make.

Two Styles for Your Convenience

There are two kinds of Baker's Coconut available, each suited to a particular use. Baker's Coconut, Southern Style, retains its fresh-grated sweetness and creamy moistness in an air-tight tin. Especially suitable for sprinkling over frostings, for dessert toppings, fruit cups, candies, fluffy whips, or meringue mixtures. While Baker's Coconut, Premium Shred, is kept meaty and tender in a triple-sealed, moisture-proof carton. Ideal for use in fluid or semi-fluid mixtures, such as pie fillings, custards, and puddings, for toasting, and as an ingredient in cake and cooky mixtures. In many coconut recipes, either style may be used, but the kind best adapted to each recipe has been specified.

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Coconut Frostings and Fillings

Seven Minute Frosting

2 egg whites, unbeaten
1½ cups sugar
5 tablespoons water
1½ teaspoons light corn syrup
1 teaspoon vanilla

Combine egg whites, sugar, water, and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake (generously), or about 2 dozen cup cakes.

Coconut Seven Minute Frosting

Use Seven Minute Frosting (above). Spread between layers and on top and sides of cake, sprinkling with 1 can Baker's Coconut, Southern Style, while frosting is still soft. Makes enough frosting to cover tops and sides of two 9-inch layers. Toasted coconut may be used, if desired, or one cup quartered marshmallows may be added to frosting before spreading on cake.

Burnt Sugar Frosting

Use recipe for Seven Minute Frosting (above), substituting 2 tablespoons caramelized sugar syrup (page 13) for vanilla. Makes enough frosting to cover tops and sides of two 9-inch layers.

Coconut Maraschino Frosting

Use recipe for Seven Minute Frosting (above), adding dash of salt, and substituting ¼ cup maraschino cherry juice for ¼ cup water. Flavor with 1 teaspoon lemon juice instead of vanilla. Fold in 20 maraschino cherries, cut in eighths, before spreading on cake. Spread between layers and on top and sides of cake, sprinkling with 1 can Baker's Coconut, Southern Style, while frosting is still soft. Makes enough frosting to cover tops and sides of two 9-inch layers.

California Tutti-frutti Frosting and Filling

Use recipe for Seven Minute Frosting (above), omitting corn syrup, adding dash of salt, and substituting 2 tablespoons lemon juice for 2 tablespoons water. Flavor with ¼ teaspoon almond extract and ½ teaspoon grated lemon rind instead of vanilla. To ⅓ of frosting add ¾ cup broken and toasted walnut meats, ½ cup currants, and 8 finely cut maraschino cherries. Spread between layers of cake. Cover top and sides with remaining frosting, sprinkling thickly with 1 can Baker's Coconut, Southern Style. Makes enough frosting and filling to cover tops and sides of two 9-inch layers.

Valencia Coconut Frosting

Use recipe for Seven Minute Frosting (page 3), omitting corn syrup and substituting 4½ tablespoons orange juice and ½ tablespoon lemon juice for water, and 1 teaspoon grated orange rind for vanilla. Spread between layers and on top and sides of cake, sprinkling with 1 can Baker's Coconut, Southern Style, while frosting is still soft. Makes enough frosting to cover tops and sides of two 9-inch layers.

Coconut Sea Foam Frosting

2 egg whites, unbeaten
1½ cups firmly packed brown sugar
Dash of salt
5 tablespoons water
1 teaspoon vanilla
1 can Baker's Coconut, Southern Style

Combine egg whites, sugar, salt, and water in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from boiling water; add vanilla and beat until thick enough to spread. Spread between layers and on top and sides of cake, sprinkling with coconut while frosting is still soft. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake (generously), or about 2 dozen cup cakes.

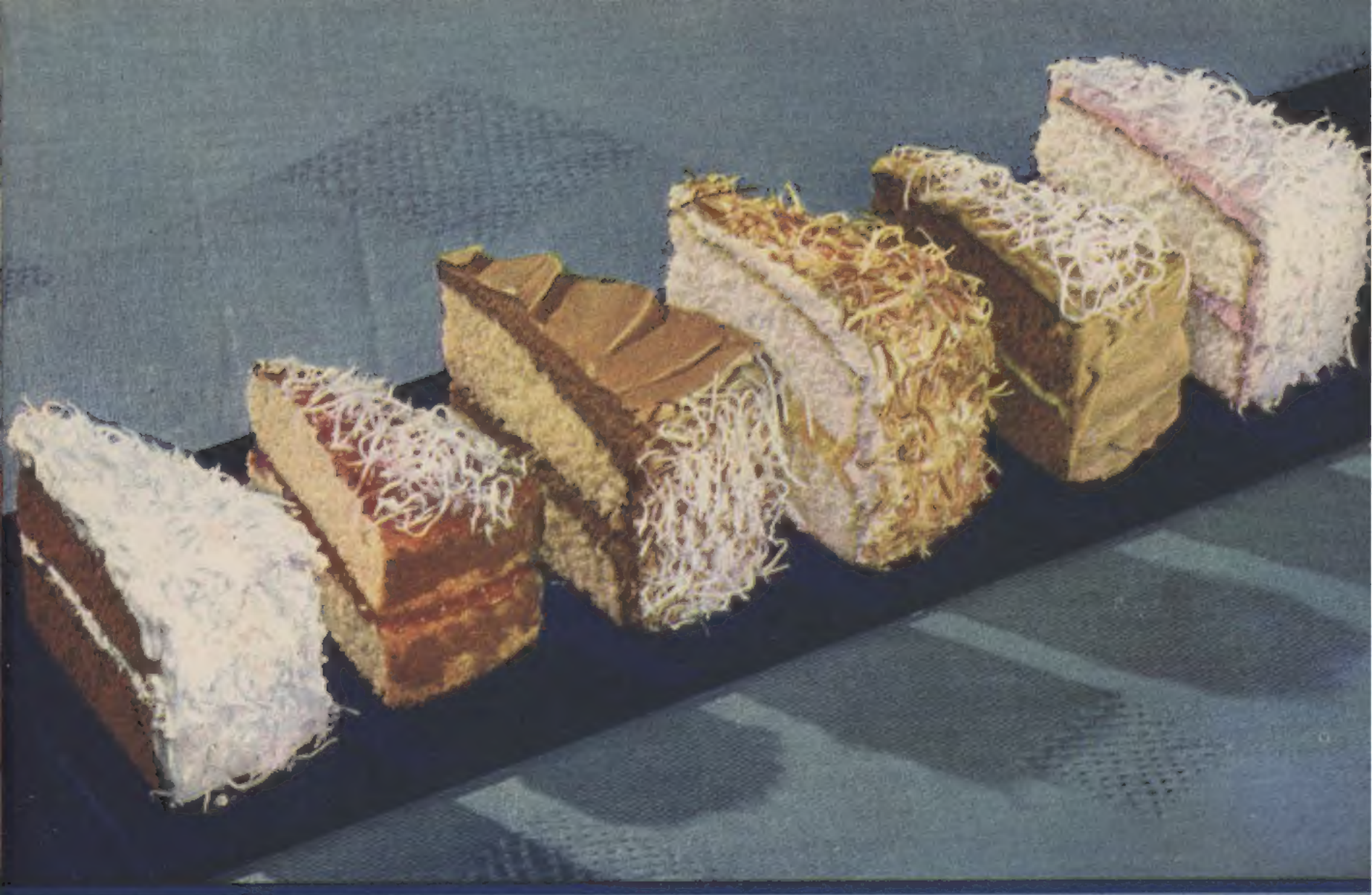
Coconut Morocco Frosting

Use recipe for Coconut Sea Foam Frosting (above), folding 1 square Baker's Unsweetened Chocolate, melted and cooled, into frosting before spreading on cake. Do not beat mixture. Spread between layers and on top and sides of cake, sprinkling with 1 can Baker's Coconut, Southern Style, while frosting is still soft. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake, or about 2 dozen cup cakes. If desired, 1½ cups Baker's Coconut, Premium Shred, toasted, may be used.

Hawaiian Frosting

2 cups sugar
1 teaspoon light corn syrup
⅔ cup water
2 egg whites, stiffly beaten
1 tablespoon lemon juice
1 cup chopped raisins
½ can Baker's Coconut, Southern Style, chopped

Combine sugar, corn syrup, and water. Bring quickly to a boil, stirring only until sugar is dissolved. Boil rapidly, without stirring, until a small amount of syrup forms a soft ball in cold water, or spins a long thread when dropped from tip of spoon (240°F.). Pour syrup in fine stream over egg whites, beating constantly. Add lemon juice. Continue beating with rotary egg beater 10 to 15 minutes, or until frosting is cool and of consistency to spread. Use wooden spoon when too stiff for beater. Fold in raisins and coconut. Makes enough frosting to cover tops and sides of two 9-inch layers, or top and sides of 8x8x2-inch cake (generously), or about 2 dozen cup cakes.



Coconut Butter Frosting

½ cup butter
2 cups sifted confectioners' sugar
¼ cup cream
½ teaspoon vanilla
1 can Baker's Coconut, Southern Style

Cream butter; add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with cream, beating after each addition until smooth. Add vanilla. Spread between layers and on top of cake, sprinkling with coconut while frosting is still soft. Makes enough frosting to cover tops of two 9-inch layers, or top and sides of 8x8x2-inch cake, or 24 cup cakes.

Mocha Coconut Frosting

3 tablespoons butter
2 cups confectioners' sugar
2 tablespoons strong coffee (about)
Dash of salt
1 can Baker's Coconut, Southern Style

Cream butter; add part of sugar gradually, blending after each addition. Add remaining sugar, alternately with coffee, until of right consistency to spread; add salt. Spread between layers and on top of cake, sprinkling generously with coconut. Makes enough frosting to cover tops of two 9-inch layers, or top and sides of 8x8x2-inch cake, or about 2 dozen cup cakes.

Fluffy Frosting

3 egg whites, unbeaten
2¼ cups sugar
⅓ cup water
2 teaspoons light corn syrup
1½ teaspoons vanilla

Combine egg whites, sugar, water, and corn syrup in top of double boiler, beating with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary egg beater, and cook 10 minutes, or until frosting will stand in peaks. Remove from fire; add vanilla and beat until thick enough to spread. Makes enough frosting to cover tops and sides of three 9-inch layers, or tops and sides of two 9-inch layers with about 1 cup extra frosting for special decorating. Tint with colorings, as desired.

Coconut Chocolate Frosting

4 tablespoons butter
2 cups sifted confectioners' sugar
½ teaspoon vanilla
Dash of salt
1½ squares Baker's Unsweetened Chocolate, melted
4 teaspoons milk (about)
½ can Baker's Coconut, Southern Style

Cream butter; add part of sugar gradually, blending after each addition. Add vanilla, salt, and chocolate, and mix well. Add remaining sugar, alternately with milk, until of right consistency to spread. Beat after each addition until smooth. Spread on cake and sprinkle coconut on top while frosting is soft. Makes enough frosting to cover tops of two 9-inch layers.

Chocolate Coconut Cream Filling

1½ squares Baker's Unsweetened Chocolate
1 cup milk
6 tablespoons sugar
2 tablespoons flour
¼ teaspoon salt
1 egg yolk, slightly beaten
½ teaspoon vanilla
½ can Baker's Coconut, Southern Style

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour, and salt; add gradually to chocolate mixture and cook until thickened, stirring constantly; then continue cooking 5 minutes. Pour small amount of mixture over egg yolk, stirring vigorously; return to double boiler and cook 2 minutes longer. Remove from boiling water; fold in vanilla and coconut. Makes 1¼ cups filling, or enough filling to spread between two 9-inch layers.

Lemon Coconut Filling

1 cup confectioners' sugar
¼ teaspoon salt
1 teaspoon grated lemon rind
¼ cup lemon juice
1 egg, slightly beaten
1 cup Baker's Coconut, Premium Shred

Combine sugar, salt, lemon rind and juice, and egg in top of double boiler. Place over boiling water and cook 5 minutes, or until mixture is thick, stirring constantly. Remove from boiling water; add coconut and cool. Makes enough filling to spread between two 9-inch layers.

Orange Coconut Filling

1 cup sugar
5 tablespoons Swans Down Cake Flour
Dash of salt
½ cup orange juice
3 tablespoons lemon juice
4 tablespoons water
1 egg or 2 egg yolks, slightly beaten
2 teaspoons butter
1 tablespoon grated orange rind
½ can Baker's Coconut, Southern Style, chopped

Combine sugar, flour, and salt in top of double boiler; add fruit juice, water, and egg, mixing thoroughly. Place over rapidly boiling water and cook 10 minutes, stirring constantly. Remove from boiling water; add butter, orange rind, and coconut. Cool. Makes enough filling to spread between two 9-inch layers, or 15x10-inch sponge roll. Coconut may be omitted if a plain orange filling is desired.

Coconut Fruit Filling

1 cup cooked apricots
1 cup drained crushed pineapple
½ cup sugar
3 tablespoons orange juice
½ teaspoon grated orange rind
½ can Baker's Coconut, Southern Style

Combine apricots, pineapple, and sugar in saucepan. Cook over low flame 5 minutes, or until fruit is clear, stirring constantly. Cool; add orange juice, rind, and coconut. Chill before spreading. Makes about 2 cups filling, or enough filling to spread generously between two 9-inch layers.

Toasted Coconut Fruit Topping

2 tablespoons confectioners' sugar
½ cup cream, whipped
1 cup Baker's Coconut, Premium Shred, toasted
⅓ cup chopped dates

Add sugar to cream; fold in ½ coconut and dates. Spread on cake and sprinkle with remaining coconut. Makes enough topping for 8x8-inch cake.

Coconut Pastel Topping

½ cup jelly (any tart flavor)
1 egg white, unbeaten
Dash of salt
½ can Baker's Coconut, Southern Style

Place jelly in bowl and set over boiling water. Add egg white and salt and beat with rotary egg beater until jelly is free from lumps. Remove from boiling water and continue beating until mixture is stiff enough to stand in peaks. Spread on cake and sprinkle with coconut. Makes enough frosting to cover top and sides of 8x8x2-inch cake, or about 2 dozen cup cakes.

Hurry-up Spread

Beat 1 glass jelly with fork. Spread on cake, sprinkling with Baker's Coconut, Southern Style. Makes enough for 2 layers or 24 cup cakes.

Coconut Cakes

Ambrosia Layer Cake

(2 eggs)

2¼ cups sifted Swans Down Cake Flour
2¼ teaspoons Calumet Baking Powder*
¼ teaspoon salt
1½ teaspoons grated lemon rind
1 tablespoon grated orange rind
½ cup butter or other shortening
1 cup sugar
2 eggs, well beaten
¾ cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Add lemon and orange rind to butter, and cream thoroughly; add sugar gradually, and cream together until light and fluffy. Add eggs and beat well. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (375°F.) 25 to 30 minutes. Spread Orange Coconut Filling (page 7) between layers and Seven Minute Frosting (page 3) on top and sides of cake. Arrange sections of 1 orange (free from membrane) on top of cake and sprinkle ½ can Baker's Coconut, Southern Style, over top while frosting is still soft.

**For further information, see page 38.*

Mocha Coconut Cake

(1 egg)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder*
¼ teaspoon salt
4 tablespoons butter or other shortening
1 cup sugar
1 egg, unbeaten
¼ cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together well. Add egg and beat very thoroughly. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased pan, 8x8x2 inches, in moderate oven (350°F.) 50 minutes. Spread Mocha Coconut Frosting (page 5) on top and sides of cake. Cake can be used in making Coconut Shortcake (page 19).

Coconut Layer Cake

(3 eggs)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder*
½ teaspoon salt
⅔ cup butter or other shortening
1 cup sugar
3 eggs, unbeaten
½ cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Add flour, alternately with milk, a small amount at a time, beating well after each addition. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (375°F.) 25 to 30 minutes. Spread Coconut Seven Minute Frosting (page 3) between layers and on top and sides of cake.

Holiday Cake

(5 egg whites)

1¾ cups sifted Swans Down Cake Flour
1 teaspoon Calumet Baking Powder*
¼ teaspoon salt
½ cup butter or other shortening
¾ cup sugar
5 egg whites, unbeaten
¼ cup finely cut candied cherries
½ cup finely cut citron
½ cup seedless raisins
½ cup blanched chopped almonds
¾ cup Baker's Coconut, Premium Shred
½ teaspoon almond extract
½ teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg whites, one at a time, beating very thoroughly after each. Add fruit, nuts, coconut, and flavoring, and mix well. Add flour, a small amount at a time, beating after each addition until smooth. Turn into loaf pan, 8x4x3 inches, which has been greased, lined with heavy paper, and again greased. Bake in slow oven (300°F.) 1 hour and 15 minutes, or until done.

*For further information, see page 38.

Tutti-frutti Silver Cake

(4 egg whites)

3 cups sifted Swans Down Cake Flour
3 teaspoons Calumet Baking Powder*
½ cup butter or other shortening
1½ cups sugar
1 cup milk
½ teaspoon lemon extract
4 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add lemon extract; fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375°F.) 25 to 30 minutes. Spread California Tutti-frutti Frosting and Filling (page 3) between layers and on top and sides of cake.

Dixie White Cake

(Coconut baked in mixture—4 egg whites)

3 cups sifted Swans Down Cake Flour
3 teaspoons Calumet Baking Powder*
1 teaspoon salt
½ cup butter or other shortening
1½ cups sugar
1 cup water
1 teaspoon lemon extract
1 cup Baker's Coconut, Premium Shred
4 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with water, a small amount at a time, beating after each addition until smooth. Add lemon extract and coconut. Beat until well mixed. Fold in egg whites quickly and thoroughly. Bake in greased pan, 8x8x2 inches, in moderate oven (350°F.) 1 hour and 15 minutes, or until done. Spread Coconut Seven Minute Frosting (page 3) on top and sides of cake, if desired.

Toasted Coconut Harvest Cake

(2 egg yolks)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder*
¼ teaspoon salt
⅓ cup butter or other shortening
¾ cup firmly packed brown sugar
2 egg yolks, unbeaten
⅔ cup milk
1 teaspoon vanilla

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in greased pan, 8x8x2 inches, in moderate oven (350°F.) 45 minutes, or until done. Cover top of cake with Toasted Coconut Fruit Topping (page 7).

**For further information, see page 38.*

Coconut Devil's Food Cake

(2 eggs or 3 egg yolks)

2 cups sifted Swans Down Cake Flour
1 teaspoon soda
½ cup butter or other shortening
1¼ cups firmly packed brown sugar
2 egg or 3 egg yolks, unbeaten
3 squares Baker's Unsweetened Chocolate, melted
1 cup milk
1 teaspoon vanilla

Sift flour once, measure, add soda, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each; then add chocolate and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add vanilla. Bake in two deep greased 9-inch layer pans or three greased 8-inch layer pans in moderate oven (350°F.) 25 minutes. Spread Coconut Sea Foam Frosting (page 4) between layers and on top and sides of cake. Double recipe for three 10-inch layers for large party cake.

Coconut Orange Chocolate Cake

Use recipe for Coconut Devil's Food Cake (above). Spread Orange Coconut Filling (page 7) between layers and cover top and sides with Valencia Coconut Frosting (page 4).

Coconut Pineapple Torte

(4 eggs)

1⅓ cups sifted Swans Down Cake Flour
1⅓ teaspoons Calumet Baking Powder*
½ cup butter or other shortening
½ cup sugar
4 egg yolks, unbeaten
5 tablespoons milk
4 egg whites
1 cup sugar
1 cup cream, whipped and sweetened
1 cup canned crushed pineapple, drained
½ can Baker's Coconut, Southern Style

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, one at a time, beating very thoroughly after each. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Spread in two greased 9-inch layer pans.

Beat egg whites until foamy throughout. Add sugar, 2 tablespoons at a time, beating after each addition until sugar is thoroughly blended. After all sugar is added, continue beating until mixture will stand in peaks. Spread equal amounts on top of each layer. Bake in slow oven (325°F.) 25 minutes, then increase heat to moderate (350°F.) and bake 30 minutes longer. To put cake together, place one layer, meringue-side down, on plate. Spread with whipped cream, cover with grated pineapple, sprinkle with coconut, and again spread with whipped cream. Adjust second layer, meringue-side up, and serve at once.

Fresh berries or crushed peaches may be substituted for pineapple; or torte may be served with Toasted Coconut Ice Cream (page 33) between layers.

**For further information, see page 38.*

Sea Foam Spice Cake

(2 eggs)

2½ cups sifted Swans Down Cake Flour
2½ teaspoons Calumet Baking Powder*
¼ teaspoon salt
1 teaspoon cinnamon
½ teaspoon mace
¼ teaspoon cloves
½ cup butter or other shortening
1 cup sugar
2 eggs, unbeaten
⅛ cup molasses
¾ cup milk

Sift flour once, measure, add baking powder, salt, and spices, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Then add molasses and blend. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 to 30 minutes, or until done. Spread Coconut Sea Foam Frosting (page 4) on cake.

Coconut Orange Roll

(4 eggs)

¾ cup sifted Swans Down Cake Flour
¾ teaspoon Calumet Baking Powder*
¼ teaspoon salt
4 eggs
¾ cup sifted sugar
1 teaspoon vanilla

Sift flour once; measure. Combine baking powder, salt, and eggs in bowl. Place over smaller bowl of hot water and beat with rotary egg beater, adding sugar gradually until mixture becomes thick and light-colored. Remove bowl from hot water. Fold in flour and vanilla. Turn into 15x10-inch pan which has been greased, lined with paper to within ½ inch of edge, and again greased. Bake in hot oven (400° F.) 13 minutes. Quickly cut off crisp edges of cake. Turn from pan at once on cloth covered with powdered sugar. Remove paper. Spread with Orange Coconut Filling (page 7); roll, wrap.

Coconut Crested Angel Food Cake

(8 to 10 egg whites)

1 cup sifted Swans Down Cake Flour
1 cup egg whites
¼ teaspoon salt
1 teaspoon cream of tartar
1¼ cups sifted granulated sugar
¾ teaspoon vanilla
¼ teaspoon almond extract
½ cup Baker's Coconut, Premium Shred

Sift flour once, measure, and sift four more times. Beat egg whites and salt with flat wire whisk. When foamy, add cream of tartar, and continue beating until eggs are stiff enough to hold up in peaks, but not dry. Fold in sugar carefully, 2 tablespoons at a time, until all is used. Fold in flavoring. Then sift small amount of flour over mixture and fold in carefully; continue until all is used. Pour batter into ungreased angel food pan. Sprinkle with coconut. Bake in slow oven at least 1 hour. Begin at 275° F. and after 30 minutes increase heat slightly (325° F.) and bake 30 minutes. Invert pan 1 hour.

*For further information, see page 38.

Coconut Burnt Sugar Cake

(3 eggs)

⅓ cup sugar
¼ cup hot water

3 cups sifted Swans Down Cake Flour
3 teaspoons Calumet Baking Powder*
½ teaspoon salt
½ cup butter or other shortening
1½ cups sugar
3 egg yolks, well beaten
1 cup water
1 teaspoon vanilla
2 tablespoons caramelized sugar syrup
3 egg whites, stiffly beaten
1 can Baker's Coconut, Southern Style

To make caramelized sugar syrup, place ½ cup sugar in skillet over medium flame and stir constantly until melted and quite dark. Remove from fire, add ¼ cup hot water, and stir until dissolved. Cool.

Sift flour once, measure, add baking powder and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks and beat well. Add flour, alternately with water, a small amount at a time, beating after each addition until smooth. Add vanilla and 2 tablespoons caramelized sugar syrup and blend. Fold in egg whites. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 to 30 minutes, or until done. Spread Burnt Sugar Frosting (page 3) on cake, sprinkling with coconut.

**For further information, see page 38.*

Small Cakes and Cookies

Coconut Vanities

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder*
¼ teaspoon salt
1 tablespoon grated orange rind
4 tablespoons butter or other shortening
1 cup sugar
1 egg, unbeaten
¼ cup milk
½ cup orange juice
4 tablespoons sugar
1 egg white, stiffly beaten
½ can Baker's Coconut, Southern Style

Sift flour once, measure, add baking powder and salt, and sift together three times. Add orange rind to butter and cream thoroughly. Add sugar gradually and cream together well. Add egg and beat very thoroughly. Add flour, alternately with milk and orange juice, a small amount at a time, beating well after each addition. Turn into greased pan, 15x10 inches. Cover with thin layer of meringue made by beating sugar into egg white. Sprinkle with coconut. Bake in moderate oven (350° F.) 25 minutes. Cool. Cut in diamond-shaped pieces. Makes 2 dozen vanities.

Coconut Brownies

¾ cup sifted Swans Down Cake Flour
½ teaspoon Calumet Baking Powder*
¼ teaspoon salt
2 squares Baker's Unsweetened Chocolate, melted
⅓ cup butter or other shortening
1 cup sugar
2 eggs, well beaten
1 teaspoon vanilla
½ cup Baker's Coconut, Premium Shred

Sift flour once, measure, add baking powder and salt, and sift again. Mix chocolate and butter, stirring well. Add sugar gradually to eggs, beating thoroughly; then chocolate mixture and blend. Add flour and mix well; then vanilla and coconut. Bake in greased pan, 8x8x2 inches, in moderate oven (350° F.) 35 minutes. Cut in squares; remove from pan, cool. Makes 24.

Coconut Jelly Balls

1 cup sifted Swans Down Cake Flour
1 teaspoon Calumet Baking Powder*
3 eggs
1 cup sugar
2 teaspoons lemon juice
6 tablespoons hot milk
¾ cup tart jelly
2 cans Baker's Coconut, Southern Style

Sift flour once, measure, add baking powder, and sift together three times. Beat eggs until very thick and light and nearly white (about 10 minutes). Add sugar gradually, beating constantly. Add lemon juice. Fold in flour, a small amount at a time. Add milk, mixing quickly until batter is smooth. Turn at once into small cup-cake pans which have been greased very lightly on bottoms. Bake in moderate oven (350° F.) 20 minutes, or until done. Remove from pans. Beat jelly with fork until of right consistency to spread. When cakes are cool, spread with jelly; roll in coconut. Makes 36 cakes.

*For further information, see page 38.

Coconut Maraschino Cakes

1⅔ cups sifted Swans Down Cake Flour
1½ teaspoons Calumet Baking Powder*
⅓ cup butter or other shortening
1 cup sugar
2 eggs, unbeaten
½ cup milk
1 teaspoon lemon or vanilla extract

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add flavoring. Turn into greased cup-cake pans, filling them ⅔ full. Bake in moderate oven (375° F.) 20 minutes, or until done. Cover with Coconut Maraschino Frosting (page 3). Makes 2 dozen small cup cakes.

Coconut Crested Cakes

Use recipe for Coconut Maraschino Cakes (above). Sprinkle partially filled cup-cake pans with Baker's Coconut, Southern Style, and bake as above.

Coconut Walnut Chews

1½ cups sifted Swans Down Cake Flour
2 tablespoons confectioners' sugar
⅓ cup soft butter or other shortening
⅔ cup firmly packed brown sugar
3 tablespoons Swans Down Cake Flour
Dash of salt
4 tablespoons finely cut walnut meats
1 cup Baker's Coconut, Premium Shred
¼ teaspoon vanilla
2 egg yolks, slightly beaten
2 egg whites, stiffly beaten

Sift flour, measure 1½ cups, and sift with confectioners' sugar. Work in butter thoroughly with spoon. Press into pan, 8x8x2 inches, and bake in moderate oven (350° F.) 20 minutes.

Combine brown sugar, 3 tablespoons flour, salt, nuts, coconut, vanilla, and egg yolks. Add egg whites and mix together gently. Spread on shortbread mixture in pan. Return to moderate oven (350° F.) and bake 30 minutes longer. Cut in strips before removing from pan. Makes 20 chews.

Chocolate Macaroons

2 egg whites
1 cup sugar
¼ teaspoon salt
½ teaspoon vanilla
1½ squares Baker's Unsweetened Chocolate, melted
1½ cups Baker's Coconut, Premium Shred

Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Add salt and vanilla. Fold in chocolate; then coconut. Drop from teaspoon on ungreased, heavy paper. Bake in slow oven (325° F.) 20 minutes, or until done. Cool 5 minutes before removing from paper. Makes 2 dozen 1½-inch macaroons.

*For further information, see page 38.

Coconut Macaroon Puffs

5 tablespoons granulated sugar
5 tablespoons powdered sugar
1 tablespoon flour
2 egg whites
¼ teaspoon vanilla
1 cup Baker's Coconut, Premium Shred

Sift together sugars and flour. Beat egg whites until foamy throughout; then add sugar mixture, 2 tablespoons at a time, beating thoroughly after each addition. Fold in vanilla and coconut. Drop from teaspoon on ungreased heavy paper. Bake in slow oven (325° F.) 20 to 25 minutes. Makes 18.

Coconut Almond Macaroons may be made by adding ⅓ cup ground, blanched almonds to mixture before folding in coconut.

Coconut Date Kisses

2 egg whites
1 cup powdered sugar
1 cup Baker's Coconut, Premium Shred
1 cup finely chopped dates

Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Fold in coconut and dates. Drop from teaspoon on ungreased heavy paper. Bake in slow oven (325° F.) 20 minutes, or until delicately browned. Makes 2½ dozen kisses.

Rolled Coconut Cookies

2 cups Baker's Coconut, Premium Shred, cut
½ cup heavy cream
2 cups sifted flour
1½ teaspoons Calumet Baking Powder*
¼ teaspoon salt
½ cup butter or other shortening
1 cup sugar
1 egg, unbeaten

Add ½ cup coconut to cream; let stand. Sift flour once, measure, add baking powder and salt, and sift again. Cream butter thoroughly, add sugar gradually, creaming until light and fluffy; then add egg and beat thoroughly. Add flour, alternately with cream, mixing well after each addition. Chill. Roll ⅛ inch thick on slightly floured board. Cut with floured 3½-inch cutter and place on ungreased baking sheet. Sprinkle with remaining 1½ cups coconut. Bake in hot oven (400° F.) 12 to 14 minutes, or until delicately browned. Makes 2½ dozen medium cookies.

Cut in fancy shapes; decorate with coconut, nuts, raisins, strips of citron or dates, bits of candied pineapple or cherries, small cinnamon candies, or colored sugar, if desired.

These cookies and other crisp cookies will keep fresh for some time when packed in a jar or tin with a tight-fitting cover, and stored in a cool, dry place.

**For further information, see page 38.*

Coconut Ice Box Cookies

4 cups sifted Swans Down Cake Flour
3 teaspoons Calumet Baking Powder*
½ teaspoon salt
1¼ cups softened butter or other shortening
1½ cups sugar
2 eggs, unbeaten
1 teaspoon vanilla
3 cups Baker's Coconut, Premium Shred

Sift flour once, measure, add baking powder and salt, and sift again. Combine butter, sugar, and eggs, beating thoroughly; then vanilla and coconut. Add flour gradually, mixing well after each addition. Divide dough in four parts. Place on waxed paper and shape into rolls, 1½ inches in diameter; roll each in waxed paper. Chill overnight, or until firm enough to slice. Cut in ⅛-inch slices; bake on ungreased baking sheet in hot oven (425° F.) 8 to 10 minutes. Makes 12 dozen cookies.

Coconut Orange Cookies

2 cups sifted Swans Down Cake Flour
2¼ teaspoons Calumet Baking Powder*
½ teaspoon salt
1 teaspoon cinnamon
1 cup oatmeal
1 cup butter or other shortening
4 teaspoons grated orange rind
1¼ cups sugar
2 eggs, unbeaten
¾ cup Baker's Coconut, Premium Shred
4 tablespoons milk

Sift flour once, measure, add baking powder, salt, and cinnamon, and sift together three times. Add oatmeal. Cream butter and orange rind thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating well after each egg; then coconut and blend. Add flour, alternately with milk, a small amount at a time, mixing thoroughly after each addition. Drop from teaspoon on ungreased baking sheet, placing far apart. Bake in hot oven (400° F.) 10 to 12 minutes, or until done. Makes 4 dozen cookies.

Coconut Spice Drops

2 cups sifted Swans Down Cake Flour
½ teaspoon Calumet Baking Powder*
¼ teaspoon soda
½ teaspoon salt
¼ teaspoon cinnamon
½ teaspoon ginger
¼ teaspoon mace
⅔ cup butter or other shortening
¾ cup firmly packed brown sugar
2 eggs, unbeaten
¼ cup molasses
2 tablespoons milk
1 cup Baker's Coconut, Premium Shred

Sift flour once, measure, add baking powder, soda, salt, and spices, and sift together three times. Cream butter thoroughly; add sugar gradually, creaming until light. Add eggs and beat well; then molasses. Add flour, alternately with milk, beating well after each addition. Add coconut. Drop from teaspoon on ungreased baking sheet and bake in moderate oven (375° F.) 10 to 12 minutes. Makes 3½ dozen medium cookies.

*For further information, see page 38.

Coconut Dessert Cakes

Coconut Upside Down Cake

(1 egg)

1¼ cups sifted Swans Down Cake Flour
1¼ teaspoons Calumet Baking Powder*
¼ teaspoon salt
¾ cup sugar
¼ cup softened butter or other shortening
1 egg, well beaten
½ cup milk
1 teaspoon vanilla
4 tablespoons butter
⅓ cup firmly packed brown sugar
¾ cup Baker's Coconut, Premium Shred, toasted
4 slices pineapple, cut in wedges

Sift flour once, measure, add baking powder, salt, and sugar, and sift together three times. Add butter. Combine egg, milk, and vanilla; add to flour mixture, stirring until all flour is dampened; then beat vigorously 1 minute.

Melt 4 tablespoons butter in 8x8x2-inch pan or 8-inch skillet, over low flame; add brown sugar and coconut and stir until sugar is melted. On this arrange pineapple wedges. Turn batter over contents of pan. Bake in moderate oven (350° F.) 50 minutes, or until done. Loosen cake from sides of pan with spatula. Serve upside down on dish with pineapple on top. Garnish with whipped cream, if desired. Serve warm.

Gingerbread Squares

(1 egg)

2 cups sifted Swans Down Cake Flour
2 teaspoons Calumet Baking Powder*
¼ teaspoon soda
2 teaspoons ginger
1 teaspoon cinnamon
½ teaspoon salt
⅓ cup butter or other shortening
½ cup sugar
1 egg, unbeaten
⅔ cup molasses
¾ cup sour milk or buttermilk

Sift flour once, measure, add baking powder, soda, spices, and salt, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg and beat well; then molasses. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Bake in greased pan, 8x8x2 inches, in moderate oven (350° F.) 50 minutes, or until done. Cut in squares and top with molasses whipped cream, made by folding 2 tablespoons molasses into ½ cup cream, whipped. Sprinkle with Baker's Coconut, Southern Style.

This recipe may be baked in greased cup-cake pans in moderate oven (375° F.) 20 minutes, or until done. Makes 2 dozen cup cakes.

Coconut Shortcake

Split square cake. Spread whipped cream on cut surface of one layer. Cover with crushed or sliced fruit, fresh or canned; sprinkle with Baker's Coconut, Southern Style. Adjust second layer, cut-side down; repeat garnish.

**For further information, see page 38.*

Let your imagination run riot with coconut!

. . . designs like these are endless . . . originate your own lovely triumphs . . .

FOR BIRTHDAYS—One's age, or initials, done in tinted coconut on white frosting, or in white coconut on tinted frosting. So festive! And don't you love the little Candle Cakes?

FOR OTHER OCCASIONS—Small cakes or large cakes, festive with frosting and sprinkled with plain, toasted, or tinted coconut, as fancy dictates. Coconut makes it easy to dress up these cakes.

FOR HOLIDAYS—Let the occasion set the pattern—a valentine heart, a green shamrock, a big holly leaf at Christmas with cherries for berries, a toasted coconut hatchet for Washington's Birthday.

Coconut Pies and Tarts

Pie Crust

2½ cups sifted Swans Down Cake Flour
½ teaspoon salt
⅔ cup cold shortening
⅓ cup cold water (about)

Sift flour once, measure, add salt, and sift again. Cut in shortening until pieces are about the size of small peas. Add water, a small amount at a time, mixing lightly with fork. Handle as little as possible. Wrap in waxed paper, chill thoroughly. Roll out on slightly floured board. Bake pastry in hot oven (450° F.). Makes enough pastry for one 9-inch two-crust pie, or fifteen 3½-inch tart shells. Use ½ recipe for one pie shell only.

Pie Shell. Use ½ recipe Pie Crust. Line a 9-inch pie plate with pastry, rolled ⅛ inch thick, allowing pastry to extend 1 inch beyond edge. Fit loosely on plate. Fold edge back to form standing rim; flute with fingers. Line with large piece of waxed paper and fill with rice or beans to hold shape; or prick shell with fork. Bake in hot oven (450° F.) 10 minutes; then remove paper with rice, and continue baking 5 minutes, or until browned. Bake pricked shell 15 minutes.

Tart Shells. Roll pastry ⅛ inch thick. Cut with floured 4 or 5-inch round cutter and fit carefully on outside of upturned tart or muffin pans. Trim edges. Prick with fork. Bake in hot oven (450° F.) 10 to 15 minutes, or until slightly browned.

Coconut Cream Pie

4 tablespoons sugar
5 tablespoons Swans Down Cake Flour
¼ teaspoon salt
2 cups milk
3 egg yolks, slightly beaten
1½ cups Baker's Coconut, Premium Shred
2 teaspoons vanilla
1 baked 9-inch pie shell
2 egg whites, unbeaten
½ cup sugar
Dash of salt
2 tablespoons water
¼ teaspoon vanilla

Combine sugar, flour, and salt in top of double boiler; add milk and egg yolks, mixing thoroughly. Place over rapidly boiling water and cook 10 minutes, stirring constantly. Remove from boiling water; add 1 cup coconut and vanilla. Cool slightly; then turn into pie shell.

Place egg whites, sugar, salt, and water in top of double boiler; beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water and beat 1 minute; then remove from fire and continue beating 1 minute, or until mixture stands in peaks. Add flavoring. Pile lightly on filling. Sprinkle with remaining coconut. Serve at once.

Three sliced bananas, or 1 pint strawberries, halved, or 1¼ cups thinly sliced dates, may be added to this recipe. Place ½ of fruit in pie shell; then add filling. Arrange remaining fruit around meringue; sprinkle with coconut.

Coconut Custard Pie

½ recipe Pie Crust (page 22)
4 eggs, slightly beaten
½ cup sugar
¼ teaspoon salt
3 cups milk
1 teaspoon vanilla
1 cup Baker's Coconut, Premium Shred

Line a deep 9-inch pie plate with pastry, rolled ⅛ inch thick, allowing pastry to extend 1 inch beyond edge. Fold edge back to form standing rim; flute with fingers. Combine remaining ingredients in order given. Pour into pie shell. Bake in hot oven (450° F.) 20 minutes; then decrease heat to moderate (350° F.) and bake 10 to 15 minutes longer. or until knife inserted comes out clean. Cool.

Coconut Transparent Pie

¾ cup butter
1 teaspoon grated orange or lemon rind
1 cup sugar
¼ teaspoon salt
5 egg yolks
1 baked 9-inch pie shell
2 cups Baker's Coconut, Premium Shred
3 egg whites, unbeaten
6 tablespoons sugar

Cream butter with rind; add sugar gradually, creaming until light and fluffy Add salt and egg yolks, and beat very thoroughly (about 10 minutes). Turn into pie shell, sprinkle with 1 cup coconut, and bake in slow oven (300° F.) 60 minutes.

Beat egg whites until foamy throughout. Add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile lightly on filling. Sprinkle with remaining 1 cup coconut. Bake in moderate oven (350° F.) 15 minutes, or until delicately browned.

Coconut Topped Apple Pie

½ recipe Pie Crust (page 22)
4 large apples, thinly sliced
¾ cup sugar
¼ teaspoon salt
½ teaspoon cinnamon
2 tablespoons melted butter
1 cup Baker's Coconut, Premium Shred

Line a 9-inch pie plate with pastry, rolled ⅛ inch thick, allowing pastry to extend 1 inch beyond edge. Fold edge back to form standing rim; flute with fingers. Fill pie shell with apples. Cover with mixture of sugar, salt, and cinnamon. Sprinkle with butter. Bake in hot oven (450° F.) 15 minutes; then decrease heat to 400° F. and bake 20 to 25 minutes longer, or until apples are tender. Top with coconut and continue baking 5 to 6 minutes, or until coconut is delicately browned.

To make Coconut Topped Fruit Pie, substitute 1½ cups each cooked prunes and apricots for apples, and ½ teaspoon grated lemon rind for cinnamon. Pour ¼ cup fruit juice over filling and bake as above.

Coconut Butterscotch Pie

1 cup firmly packed brown sugar
6 tablespoons flour
¼ teaspoon salt
2½ cups milk, or evaporated milk and water
2 egg yolks, slightly beaten
3 tablespoons butter
1 teaspoon vanilla
1 cup Baker's Coconut, Premium Shred, finely cut
1 baked 9-inch pie shell
2 egg whites, unbeaten
4 tablespoons sugar

Combine brown sugar, flour, and salt in top of double boiler; add milk and egg yolks, mixing thoroughly. Place over rapidly boiling water and cook 10 minutes, stirring constantly. Remove from boiling water; add butter, vanilla, and ½ cup coconut. Cool. Turn into pie shell.

Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile lightly on filling. Sprinkle with remaining coconut. Bake in moderate oven (350° F.) 15 minutes, or until delicately browned. If desired, turn filling into baked 3½-inch tart shells; cover with meringue, sprinkle with coconut, and bake as directed.

Coconut Chocolate Pie *Coconut Cream Pie* *Coconut Custard Pie*

Coconut Chocolate Pie

3 squares Baker's Unsweetened Chocolate
2 cups milk
¾ cup sugar
5 tablespoons flour
½ teaspoon salt
2 egg yolks, slightly beaten
1 cup Baker's Coconut, Premium Shred
1 teaspoon vanilla
1 baked 9-inch pie shell
2 egg whites, unbeaten
4 tablespoons sugar

Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater until blended. Combine sugar, flour, and salt; add gradually to chocolate mixture and cook until thickened, stirring constantly; then continue cooking 10 minutes, stirring occasionally. Pour small amount of mixture over egg yolks, stirring vigorously; return to double boiler and cook 2 minutes. Add coconut and vanilla. Cool; turn into pie shell.

Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is blended. Then continue beating until mixture will stand in peaks. Pile lightly on filling. Sprinkle additional coconut over meringue, if desired. Bake in moderate oven (350° F.) 15 minutes, or until delicately browned.

Coconut Fruit Pie

½ cup sugar
6 tablespoons flour
¼ teaspoon salt
1 egg yolk
1 cup water
1 cup canned pineapple juice
1 tablespoon butter
1 tablespoon lemon juice
2 cups Baker's Coconut, Premium Shred
1 baked 9-inch pie shell
4 slices canned pineapple, cut in pieces

Combine sugar, flour, and salt in top of double boiler; add egg yolk; then add water and pineapple juice gradually, mixing thoroughly. Place over rapidly boiling water and cook 10 minutes, stirring constantly. Remove from boiling water; cool and add butter, lemon juice, and 1 cup coconut. Chill. Turn into pie shell. Sprinkle with remaining coconut. Arrange pineapple pieces on top.

Coconut Orange Tarts

1 cup sugar
5½ tablespoons flour
¼ teaspoon salt
½ cup water
2 egg yolks
½ cup orange juice
1 tablespoon butter
2 tablespoons lemon juice
1 tablespoon grated orange rind
1 egg white, stiffly beaten
6 baked 3½-inch tart shells
1 egg white, unbeaten
2 tablespoons sugar
¾ cup Baker's Coconut, Premium Shred

Combine sugar, flour, and salt in top of double boiler; add water and egg yolks, mixing well; then add orange juice. Place over rapidly boiling water and cook 10 minutes, stirring constantly. Remove from boiling water; add butter, lemon juice, and orange rind. When cool, fold in beaten egg white. Turn filling into tart shells.

Beat egg white until foamy throughout. Add sugar and beat until blended; then continue beating until mixture will stand in peaks. Pile lightly in center of each tart. Sprinkle coconut over top of tarts. Bake in moderate oven (350° F.) 15 minutes, or until delicately browned.

Coconut Prune Strips

1 recipe Pie Crust (page 22)
1 pound prunes, stewed and seeded
6 tablespoons sugar
2 tablespoons butter
2 cups Baker's Coconut, Premium Shred
½ cup sugar
Dash of salt
1 egg, beaten thoroughly
¼ cup milk

Line a large shallow pan or baking sheet, 13x9 inches, with pastry rolled ⅛ inch thick. Arrange prunes in rows on dough; sprinkle with sugar and dot with butter. Bake in hot oven (425° F.) 20 minutes. Cover with coconut topping made by combining coconut, sugar, salt, egg, and milk. Reduce heat to moderate (375° F.) and bake 15 minutes longer, or until delicately browned. Cool and cut in 2x4½-inch strips. Makes 1 dozen strips.

Cooked and sweetened apricots, cranberries, cranberries and raisins, or canned sliced peaches, may be substituted for prunes in this recipe.

Quick Coconut Desserts

Coconut Macédoine

Combine 6 slices pineapple, diced, 1 grapefruit and 2 oranges, sections free from membrane and diced, 1 cup malaga grapes, halved and seeded, 1 tablespoon lemon juice, 3 tablespoons sugar, and 1 can Baker's Coconut, Southern Style. Chill. Serve in sherbet glasses and top each with a maraschino cherry. Serves 8.

Peach Dreams

Fill peach halves with mixture of sweetened whipped cream and Baker's Coconut, Southern Style, flavored with almond extract. Sprinkle additional coconut over top.

Coconut Prune Dainty

Fill cavities of 24 cooked, sweetened, and seeded prunes with ½ can Baker's Coconut, Southern Style. Arrange in sherbet glasses, moisten with 3 tablespoons prune juice, and top with whipped cream. Garnish with halves of maraschino cherries, if desired. Serves 6.

Coconut Apricot Fluff

Add ½ cup powdered sugar to 2 cups stewed apricots, cut in quarters; fold in ½ cup cream, whipped, and ¼ can Baker's Coconut, Southern Style. Chill. Serve in sherbet glasses and sprinkle with another ¼ can coconut. May be used as filling for tart shells. Serves 6.

Coconut Banana Snow

Combine 3 bananas, cut in small pieces, ½ cup powdered sugar, and 2 teaspoons lemon juice. Force through sieve and chill. Fold chilled fruit mixture into stiffly beaten egg white; then fold in ½ cup cream, whipped, and ½ can Baker's Coconut, Southern Style. Serves 6.

Tropical Delight

Peel 4 ripe bananas and cut in half lengthwise. Arrange in layers in greased baking dish. Mix ½ cup orange juice with 4 tablespoons brown sugar; pour over bananas and bake in hot oven (400° F.) 20 minutes, or until bananas are partially baked. Sprinkle thickly with 1 cup Baker's Coconut, Premium Shred, and continue baking 10 minutes, or until coconut is delicately browned. Serve hot. Serves 4.

Ambrosia—The grandest dessert that ever came out of the Southland!

Ambrosia

3 oranges, sections free from membrane
½ cup powdered sugar
1 can Baker's Coconut, Southern Style

Arrange layer of orange sections in serving dish and sprinkle with sugar and coconut. Repeat until all the ingredients are used, topping with coconut. Chill thoroughly before serving. Serves 6.

This delicious coconut and orange Ambrosia is one of those wonder desserts that is the perfect solution to almost any dessert problem. It is easy to make, ready on a minute's notice, good for children or grown-ups, yet worthy of the most exacting company dinner.

Year-round Coconut Fruit Cups

Combine Baker's Coconut, Southern Style, with any of your favorite fruit-cup combinations. Sweeten and flavor with lemon or lime juice, as desired.

Always . . Bananas, oranges, grapefruit, canned fruits, dates, figs, prunes.
Spring . . Strawberries, pineapple, rhubarb, cantaloupe, honeydew.
Summer . . Berries, cherries, apricots, plums, peaches, watermelon, apples.
Fall . . Peaches, pears, apples, grapes, melons, cranberries.
Winter . . Grapes, apples, cranberries, tangerines.

Coconut Marguerites

Pile Seven Minute Frosting (page 3) or any other frosting of similar type on salted crackers. Sprinkle thickly with Baker's Coconut, Premium Shred, and bake in moderate oven (350° F.) 10 minutes, or until delicately browned.

Marshmallow Treats

Flatten marshmallows or cut in halves. Place on round or square salted crackers; put small piece of butter in center of each and sprinkle with Baker's Coconut, Premium Shred. Bake in moderate oven (350°F.) 10 minutes, or until delicately browned.

Peanut Brittle Charlotte

Split lady fingers in half and arrange in sherbet glasses; fill with cream mixture made by folding ¼ cup finely crushed peanut brittle and ¼ cup toasted Baker's Coconut, Premium Shred, into ½ cup cream, whipped. Chill before serving. Serves 4.

Ruby Coconut Crests

Serve Minute Tapioca Cream (package recipe) or any plain cream pudding in sherbet glasses. Cover with whipped cream and top with Baker's Coconut, Southern Style, and cubes of currant jelly.

Glorified Cream Cakes

Cover 6 cup cakes or squares of cake with cream mixture made by beating 2 tablespoons red jelly into ½ cup cream, whipped, and folding in ¼ cup Baker's Coconut, Southern Style. Sprinkle with additional coconut over top and garnish with bits of jelly. Serves 6.

Snowy Fruit Mounds

Allow two slices plain or sponge cake, or two flat cookies for each serving. Put slices together, covering tops with sweetened crushed berries or pineapple; sliced apricots, peaches, or bananas; or sections of oranges, free from membrane. Pour fruit juice over fruit as needed. Sprinkle Baker's Coconut, Southern Style, generously over each layer. Garnish with whipped cream around base, if desired.

Coconut Fruit Tarts

Fill baked tart shells with sweetened sliced strawberries, or drained crushed pineapple, or sliced bananas mixed with orange juice. Top with mixture of whipped cream and Baker's Coconut, Southern Style. Sprinkle with additional coconut; for banana tarts, toss together coconut and grated orange rind until thoroughly blended.

Coconut Puddings, Custards, And Other Desserts

Savoy Pudding

4 egg yolks, slightly beaten
3 tablespoons sugar
¼ teaspoon salt
2¾ cups milk
1 package Lemon Jell-O
Lady fingers or strips of cake
1 cup sliced canned apricots
1½ cups Baker's Coconut, Premium Shred

Combine egg yolks, sugar, salt, and milk, in top of double boiler. Place over rapidly boiling water and cook until mixture coats spoon, stirring constantly. Remove from boiling water; add Jell-O and stir until it dissolves. Turn part into mold, making 1-inch layer, and chill until firm. Chill remaining custard mixture until slightly thickened; then dip lady fingers into part of mixture and line sides of mold. Fill center of mold with alternate layers of apricots, remaining custard, and coconut. Chill until firm. Unmold. Garnish with additional apricot halves and whipped cream. Serves 8.

Coconut Orange Jell-O

4 oranges, sections free from membrane, diced, and drained
½ cup sugar
1 package Orange Jell-O
1 cup warm water
1 cup orange juice and water
1 tablespoon grated orange rind
¾ cup Baker's Coconut, Premium Shred

Combine oranges and sugar and let stand 10 minutes. Drain and add water to make 1 cup liquid. Dissolve Jell-O in warm water. Add orange juice and water and orange rind. When slightly thickened, fold in oranges and coconut. Turn into individual molds. Chill until firm. Unmold. Garnish with whipped cream, if desired. Serves 6.

Coconut Snow Pudding

1 tablespoon granulated gelatin
¼ cup cold water
1 cup boiling water
1 cup sugar
¼ teaspoon salt
1½ teaspoons vanilla
¾ cup Baker's Coconut, Premium Shred
2 egg whites, stiffly beaten

Soak gelatin in cold water 5 minutes, add boiling water, and stir until dissolved. Add sugar, salt, and vanilla. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in coconut and egg whites. Turn into shallow pan, 8x8 inches. Chill until firm. Cut into 1-inch cubes. Pile cubes in sherbet glasses. Serve with a tart orange or lemon sauce. Serves 10.

If desired, turn Coconut Snow Pudding into individual molds. Chill until firm. Unmold and serve with a tart orange sauce.

Coconut Blancmange

½ cup sugar
5½ tablespoons flour
¼ teaspoon salt
2 cups milk
1 cup Baker's Coconut, Premium Shred
2 egg whites, stiffly beaten
1 teaspoon vanilla

Combine sugar, flour, and salt in top of double boiler; add milk gradually, mixing thoroughly. Place over rapidly boiling water and cook 10 minutes, or until thick, stirring constantly. Add coconut and cool. Fold in egg whites and vanilla; turn into individual molds. Chill. Unmold and garnish with tart jelly. Serves 6.

Coconut Cream Tapioca

4 tablespoons Minute Tapioca
4 tablespoons sugar
¼ teaspoon salt
2 egg yolks
2 cups milk
½ cup Baker's Coconut, Premium Shred
2 egg whites, unbeaten
4 tablespoons sugar

Combine Minute Tapioca, sugar, salt, egg yolks, and milk in top of double boiler and stir enough to break egg yolks. Place over rapidly boiling water, bring to scalding point (allow 3 to 5 minutes), and cook 5 minutes, stirring frequently. Add 4 tablespoons coconut and turn into greased baking dish. Beat egg whites until foamy throughout; add sugar, 2 tablespoons at a time, beating after each addition until sugar is thoroughly blended. Then continue beating until mixture will stand in peaks. Pile lightly on tapioca and sprinkle with remaining coconut. Bake in moderate oven (350° F.) 15 minutes, or until golden brown. Serves 6.

Coconut Cream Tapioca may be served as individual baked puddings. Turn tapioca mixture into greased custard cups; cover with meringue and sprinkle with coconut. Bake in moderate oven (375° F.) 15 minutes, or until meringue is delicately browned. Serve warm or cold.

Coconut Soufflé

4 tablespoons sugar
3 tablespoons flour
Dash of salt
¾ cup milk
2 tablespoons butter
3 egg yolks, beaten until thick and lemon-colored
3 egg whites, stiffly beaten
1½ cups Baker's Coconut, Premium Shred
1 teaspoon vanilla

Combine sugar, flour, and salt in top of double boiler; add milk gradually, mixing thoroughly. Place over rapidly boiling water and cook until thickened, stirring constantly; then continue cooking 5 minutes, stirring occasionally. Remove from boiling water and add butter; let cool slightly while beating eggs. Add egg yolks and mix well. Fold in egg whites, then gently fold in coconut and vanilla. Turn into greased baking dish. Place in pan of hot water, and bake in moderate oven (350° F.) 50 to 60 minutes, or until soufflé is firm. Serve hot with lemon sauce. Serves 6.

Coconut Cup Custard

6 egg yolks or 3 eggs, slightly beaten
6 tablespoons sugar
¼ teaspoon salt
3 cups milk, scalded
1 teaspoon vanilla
1 cup Baker's Coconut, Premium Shred

Combine eggs, sugar, and salt. Add milk gradually, mixing thoroughly; then vanilla and coconut. Pour into custard cups; place in pan of hot water and bake in slow oven (325°F.) 40 to 45 minutes, or until knife inserted comes out clean. Chill. Serves 6.

Coconut Apple Betty

4 tart apples, pared and thinly sliced
1 cup soft bread crumbs
1 cup Baker's Coconut, Premium Shred
½ cup firmly packed brown sugar
½ teaspoon cinnamon
4 tablespoons butter

Arrange layer of apples in greased baking dish. Cover with bread crumbs and coconut; then sprinkle with mixture of sugar and cinnamon, and dot with butter. Repeat until all ingredients are used, topping with coconut. Cover and bake in moderate oven (350°F.) 35 minutes. Uncover and bake 10 to 15 minutes longer, or until apples are soft. Serves 6.

Date Coconut Sponge Squares

4 egg yolks, beaten until thick and lemon-colored
4 egg whites, stiffly beaten
¼ cup bread crumbs
3 teaspoons Calumet Baking Powder*
1 cup firmly packed brown sugar
Dash of salt
2 cups finely cut Baker's Coconut, Premium Shred
½ pound dates, seeded and coarsely cut

Fold egg yolks into egg whites. Combine bread crumbs, baking powder, sugar, and salt; add coconut and dates; then fold into eggs. Turn into 15x10-inch pan which has been greased, lined with paper, and again greased. Bake in slow oven (300°F.) 35 minutes. Cut in squares and remove from paper while slightly warm. Serve with whipped cream. Serves 12.

Coconut Ice Box Pudding

2 cups heavy cream
12 marshmallows, cut in pieces
2 tablespoons sugar
Dash of salt
1 teaspoon vanilla
Few drops almond extract
½ cup crushed pineapple, drained
½ cup chopped candied cherries
1 cup Baker's Coconut, Premium Shred
Lady fingers

Add 2 tablespoons cream to marshmallows in top of double boiler. Place over boiling water until melted. Cool slightly. Whip remaining cream; fold in sugar, salt, flavoring, pineapple, cherries, and coconut. Add marshmallow mixture. Line loaf pan with waxed paper; arrange lady fingers on bottom and sides. Turn coconut mixture into pan and place lady fingers on top. Cover with paper. Chill in refrigerator 6 hours. Unmold, slice. Serves 12.

*For further information, see page 38.

Coconut Strawberry Sundae *Coconut Snowball Sundae* *Toasted Coconut Sundae*

Coconut Frozen Desserts

Toasted Coconut Ice Cream

½ cup sugar
1 tablespoon flour
⅛ teaspoon salt
2 cups milk
1 egg, slightly beaten
1 cup cream
1 tablespoon vanilla
1 cup Baker's Coconut, Premium Shred, toasted

Combine sugar, flour, and salt in top of double boiler; add milk and egg, mixing thoroughly. Place over rapidly boiling water and cook 5 minutes, stirring constantly. Cool. Add cream and vanilla. Freeze, using 8 parts ice to 1 part salt. When partly frozen, add coconut, and continue freezing until stiff. Remove dasher and cover tightly; repack in 4 parts ice to 1 part salt. Makes about 1¼ quarts ice cream.

Toasted Coconut Sundae

Place Toasted Coconut Ice Cream (above) in sherbet glasses. Serve with butterscotch sauce, hot or cold, and sprinkle Baker's Coconut, Southern Style, toasted, over top. Use vanilla ice cream, if desired.

Coconut Mousse

1 egg white
1 cup heavy cream
½ cup sugar
Dash of salt
Few drops almond extract
¼ teaspoon vanilla
1 cup Baker's Coconut, Premium Shred, toasted and cooled

Place egg white and cream in small bowl and beat with rotary egg beater until stiff. Add sugar gradually, beating well. Add salt, flavoring, and coconut. Place in freezing tray of automatic refrigerator and let stand 3 to 4 hours, or until firm. Or turn into mold, filling it to overflowing; cover with waxed paper, press cover tightly down over paper, and pack in equal parts of ice and salt. Let stand 3 to 4 hours, or until firm. Makes 1½ pints mousse.

Coconut Snowball Sundae

1 cup chocolate sundae sauce
1 pint vanilla ice cream
½ can Baker's Coconut, Southern Style

Pour sauce in shallow sherbet glasses, covering bottom. Shape ice cream into balls; roll in coconut and place one in each sherbet glass. Serves 6.

Coconut Macaroon Sundae

Coconut Macaroon Puffs (page 16)
Chocolate or vanilla ice cream
Hot chocolate fudge sauce
Baker's Coconut, Southern Style

Arrange 2 Coconut Macaroon Puffs in each sherbet glass. Place ice cream in center. Serve with fudge sauce and top with coconut. Flavor chocolate fudge sauce with peppermint extract, if desired.

Coconut Strawberry Sundae

Vanilla ice cream
Sweetened crushed strawberries
Baker's Coconut, Southern Style

Serve ice cream with strawberries and sprinkle with coconut.

Coconut Nests

Baker's Coconut, Southern Style
Pistachio ice cream

Line bottom and sides of sherbet glass with coconut. Place 2 small balls of pistachio ice cream in each glass.

Coconut Ice Cream Tarts

Cover bottom of baked tart shells with strawberry jam. Fill with vanilla ice cream. Pile meringue on top, sprinkle with Baker's Coconut. [See Coconut Cream Tapioca (page 31) for directions for meringue.] Set on pan covered with 4 layers of heavy paper; brown in hot oven (500° F.) 1 to 2 minutes. Serve immediately.

Coconut Confections

Coconut Fudge

2 squares Baker's Unsweetened Chocolate
¾ cup milk
2 cups sugar
Dash of salt
2 tablespoons butter
1 teaspoon vanilla
1 can Baker's Coconut, Southern Style, cut

Add chocolate to milk and place over low flame. Cook until mixture is smooth and blended, stirring constantly. Add sugar and salt, and stir until sugar is dissolved and mixture boils. Continue boiling, without stirring, until a small amount of mixture forms a very soft ball in cold water (232°F.). Remove from fire. Add butter and vanilla. Cool to lukewarm (110°F.), then beat until mixture begins to thicken and loses its gloss. Add coconut. Turn at once into greased pan, 8x4 inches. When cold, cut in squares. Makes 18 large pieces.

Coconut Fruit Roll

¾ cup firmly packed light brown sugar
2 teaspoons light corn syrup
½ cup milk
½ teaspoon vanilla
½ cup chopped raisins
½ cup chopped dates
1 can Baker's Coconut, Southern Style

Combine sugar, corn syrup, and milk. Place over low flame and stir constantly until sugar is dissolved and mixture boils. Continue boiling until a small amount of mixture forms a soft ball in cold water (234°F.). Remove from fire. Cool slightly. Add vanilla and beat until creamy. Add fruit and coconut and knead well. Shape into rolls, 1½ inches in diameter. Wrap in waxed paper; chill. Cut in slices. Makes 3 dozen slices.

Two cans Baker's Coconut, Southern Style, may be substituted for raisins, dates, and coconut in this recipe.

Chocolate Coconut Slices

1 recipe Coconut Fondant Balls (page 37)
2 squares Baker's Unsweetened Chocolate, melted
¾ cup finely cut raisins
½ can Baker's Coconut, Southern Style, chopped

Prepare fondant as directed; shape into ball, make indentation in top, and pour about ¼ of chocolate into it. Knead until chocolate is blended. Repeat until all chocolate is used. Store in covered jar to ripen for several days. If fondant begins to dry out, cover with damp cloth. Add raisins and coconut to ripened fondant, knead, and shape into rolls, 1 inch in diameter. Wrap in waxed paper and chill. When firm, cut in ¼ inch slices. Makes about 1¾ pounds candy, or six 8-inch rolls.

Dates or nuts may be substituted for raisins in this recipe.

Coconut Cherry Divinity

2 cups sugar
⅔ cup water
½ cup light corn syrup
2 egg whites, stiffly beaten
1 teaspoon vanilla
Dash of salt
½ can Baker's Coconut, Southern Style, toasted and crumbled
¾ cup candied cherries, thinly sliced

Bring ½ cup sugar and ⅓ cup water to a boil and boil until a small amount of syrup forms a slightly firm ball in cold water (240°F.). While this mixture is boiling, bring remaining sugar and water and the corn syrup to a boil and boil until a small amount of syrup forms a hard ball in cold water (252°F.). Remove first syrup (240°F.) from fire and cool slightly; pour slowly over egg whites, beating constantly until mixture loses its gloss (1½ minutes). Then add second syrup (252°F.) slowly, beating as before. Fold in vanilla, salt, coconut, and cherries, and turn immediately into greased pan, 8x8 inches. Cool until firm. Cut in pieces, 1½x1 inches. Roll in additional toasted coconut, if desired. Makes 3½ dozen pieces.

Broken pecan meats, chopped dates or raisins may be substituted for candied cherries in this recipe.

Coconut Fondant Balls

2 cups sugar
1¼ cups water
2 tablespoons light corn syrup
1 teaspoon vanilla
Baker's Coconut, Southern Style

Combine sugar, water, and corn syrup. Place over low flame and stir constantly until sugar is dissolved and mixture boils. Cover and cook 3 minutes; then remove cover and continue boiling, without stirring, until a small amount of syrup forms a soft ball in cold water (238°F.). Wash down sides of pan occasionally with damp cloth. Remove from fire and pour out on cold, wet platter or porcelain table top, or on greased surface. Cool to lukewarm (110°F.). Work with paddle or spatula until white and creamy. Add vanilla and knead until smooth. Store in covered jar to ripen for several days.

Add 1 cup chopped coconut to fondant. Knead and shape into balls about 1 inch in diameter. Roll balls in additional coconut, plain or delicately tinted. Makes 6 dozen balls.

This recipe may be varied by using toasted Baker's Coconut, Premium Shred; or by kneading 1 cup finely chopped raisins or dates into fondant.

For Coconut Fondant Drops, melt ripened fondant over hot (not boiling) water; add coconut, drop from teaspoon on waxed paper.

Coconut Caramels

1 cup sugar
¾ cup light corn syrup
1½ cups cream
2 tablespoons butter
1 can Baker's Coconut, Southern Style, chopped
1 tablespoon vanilla

Combine sugar, corn syrup, and ½ cup cream. Place over low flame and stir constantly until sugar is dissolved and mixture boils. Continue boiling until a small amount of mixture forms a soft ball in cold water (238° F.), stirring constantly. Add ½ cup cream and again boil to 238° F., stirring constantly. Add remaining ½ cup cream and boil slowly until a small amount of mixture forms a firm ball in cold water (246° F.), stirring constantly. Remove from fire; add butter, coconut, and vanilla. Pour into slightly buttered pan, 8x4 inches. Do not scrape pan. Let stand until cold. Mark with knife in ¾-inch squares and turn out on cold slab, turning top side up; cut in squares, using full length of long, sharp blade. Let stand in cool place 2 to 3 hours to dry. Wrap each caramel in waxed paper. Makes 40 caramels.

Molasses Coconut Chews

¼ cup corn syrup
¼ cup molasses
½ tablespoon vinegar
1 tablespoon butter
1 can Baker's Coconut, Southern Style

Combine syrup, molasses, vinegar, and butter. Place over low flame and stir until mixture boils. Continue boiling until a small amount of syrup becomes brittle in cold water (240° F.). Remove from fire; add coconut. Drop from two forks on greased surface. Makes 28 chews.

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More About Coconut

All measurements used in this book are level

To Measure Coconut

Measure Baker's Coconut, Southern Style, from can, using amount specified in the recipe. One can contains about 1½ cups.

Measure Baker's Coconut, Premium Shred, in cup, pressing down slightly. One package (4 ounces) contains about 2 cups.

To Toast Coconut

Spread coconut in thin layer in pan or baking sheet. Place in hot oven (400° F.) or under broiler. Toast until delicately browned, stirring frequently to prevent burning. Toasted coconut is delicious and may be used in candies, ice creams, and puddings; as topping on cake frostings or meringues; or as a garnish for many desserts.

To Tint Coconut

Coconut may be tinted delicate shades for decorative purposes. Sprinkle coconut on white paper. Dilute a tiny bit of vegetable coloring (paste, powder, tablet, or liquid) in small amount of water, pour over coconut, and rub evenly through coconut.

To Keep Coconut

Left-over amounts of Baker's Coconut, Southern Style, will keep in excellent condition for several days, if stored in a tightly covered jar and kept in a cool place.

Left-over amounts of Baker's Coconut, Premium Shred, will keep a long time if stored in the original carton, tightly closed, and kept in a cool place. Waxed paper, fastened over top with a rubber band, makes an effective seal.

*Concerning the Leavening

Proper leavening is essential to successful baking. The recipes in this book have been developed with Calumet Baking Powder, the Double-Acting Baking Powder.

With few exceptions, the Calumet proportion is 1 level teaspoon per cup of sifted flour. This amount is only one-half to two-thirds the amount recommended for many other baking powders. When using other baking powders, use in amounts recommended by the manufacturers.

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